

Claims:

1. Use of polygalacturonides as food additives, said polygalacturonides being obtainable via the following process steps:
 - a) a pectinous plant material is subjected to a pectin extraction in aqueous solution;
 - b) the solids are removed from the suspension obtained in step a), consisting of liquid phase including dissolved pectin and solids from the plant material;
 - c) the pectin is precipitated from the liquid phase obtained in step b);
 - d) the pectin obtained in step c) is dissolved in an aqueous solution and cleaved with purified endopolygalacturonase;
 - e) the polygalacturonides obtained in step d) are processed into a polygalacturonide preparation without using an additional separation step and without hydrolyzing ester groups that are present.
2. The use according to claim 1, wherein the pectin is precipitated by adding C₁-C₁₀ alkylalcohols and/or inorganic salts.
3. The use according to claim 1 or 2, wherein a pH of from 1.4 to 8.2, preferably from 3.5 to 5.0 is adjusted in step d).

4. The use according to any of claims 1 to 3, wherein the endo-polygalacturonase is purified using the gel filtration technology.
5. The use according to any of claims 1 to 4, wherein from 10 to 1000, preferably from 20 to 400 U/g pectin of polygalacturonase is used in step d).
6. The use according to any of claims 1 to 5, wherein the polygalacturonase is immobilized.
7. The use according to any of claims 1 to 6, wherein the reaction with polygalacturonase in step d) is performed at 4 to 80°C, preferably 30 to 70°C, for 2 to 300 min, preferably 45 to 150 min.